§ 189.110

Food and Drug Administration, at the address designated in 21 CFR 5.1100. The request shall include information about a country's bovine spongiform encephalopathy (BSE) case history, risk factors, measures to prevent the introduction and transmission of BSE, and any other information relevant to determining whether specified risk materials, the small intestine of cattle except as provided in paragraph (b)(2) of this section, material from nonambulatory disabled cattle, or MS (Beef) from cattle from the country should be considered prohibited cattle materials. FDA shall respond in writing to any such request and may impose conditions in granting any such request. A country designation granted by FDA under this paragraph will be subject to future review by FDA, and may be revoked if FDA determines that it is no longer appropriate.

[70 FR 53068, Sept. 7, 2005, as amended at 71 FR 59668, Oct. 11, 2006; 73 FR 20793, Apr. 17, 2008]

Subpart C—Substances Generally Prohibited From Direct Addition or Use as Human Food

Source: 42 FR 14659, Mar. 15, 1977, unless otherwise noted. Redesignated at 69 FR 42273, July $14,\,2004.$

§ 189.110 Calamus and its derivatives.

- (a) Calamus is the dried rhizome of *Acorus calamus* L. It has been used as a flavoring compound, especially as the oil or extract.
- (b) Food containing any added calamus, oil of calamus, or extract of calamus is deemed to be adulterated in violation of the act based upon an order published in the FEDERAL REGISTER of May 9, 1968 (33 FR 6967).
- (c) The analytical method used for detecting oil of calamus (β -asarone) is in the "Journal of the Association of Official Analytical Chemists," Volume 56, (Number 5), pages 1281 to 1283, September 1973, which is incorporated by reference. Copies are available from the AOAC INTERNATIONAL, 481 North Frederick Ave., suite 500, Gaithersburg, MD 20877, also from the Division of Food and Color Additives, Center for Food Safety and Applied Nutrition

(HFS-200), Food and Drug Administration, 5100 Paint Branch Pkwy., College Park, MD 20740, or available for inspection at the National Archives and Records Administration (NARA). For information on the availability of this material at NARA, call 202-741-6030, or go to: http://www.archives.gov/federal_register/code_of_federal_regulations/

code_of__federal__regulations/
ibr_locations.html.

[42 FR 14659, Mar. 15, 1977, as amended at 47 FR 11855, Mar. 19, 1982; 54 FR 24899, June 12, 1989]

§ 189.113 Cinnamyl anthranilate.

- (a) The food additive cinnamyl anthranilate ($C_{16}H_{15}NO_2$, CAS Reg. No. 87–29–6) is the ester of cinnamyl alcohol and anthranilic acid. Cinnamyl anthranilate is a synthetic chemical that has not been identified in natural products at levels detectable by available methodology. It has been used as a flavoring agent in food.
- (b) Food containing any added cinnamyl anthranilate is deemed to be adulterated in violation of the act based upon an order published in the FEDERAL REGISTER of October 23, 1985.

 $[50 \ \mathrm{FR} \ 42932, \ \mathrm{Oct.} \ 23, \ 1985]$

§ 189.120 Cobaltous salts and its derivatives.

- (a) Cobaltous salts are the chemicals, $CoC_4H_6O_4$, $CoCl_2$, and $CoSO_4$. They have been used in fermented malt beverages as a foam stabilizer and to prevent "gushing."
- (b) Food containing any added cobaltous salts is deemed to be adulterated in violation of the act based upon an order published in the FEDERAL REGISTER of August 12, 1966 (31 FR 8788).

§189.130 Coumarin.

- (a) Coumarin is the chemical 1,2-benzopyrone, $C_9H_6O_2$. It is found in tonka beans and extract of tonka beans, among other natural sources, and is also synthesized. It has been used as a flavoring compound.
- (b) Food containing any added coumarin as such or as a constituent of tonka beans or tonka extract is deemed to be adulterated under the act, based